

Food Service Establishment Inspection Report

Name: **Royal Chef**
 Address: **840 Glynn St S, Suite 330**
Fayetteville, GA 30214

Establishment Number

1-45852

Previous

95

Score

95

Year Month Day Inspection Time Purpose Enforcement
2007 11 20 14:00 Routine 1

The items marked below as violations in the operation or facilities of your establishment must be corrected as specified in Section 290-5-14.11(d). Failure to correct violations will result in appropriate legal action as provided for in the Georgia laws or Food Service Rules. X INDICATES NON-COMPLIANCE.

HAZARDOUS ITEMS (Category I)					CRITICAL ITEMS (Category II)					GENERAL ITEMS (Category III)				
Food	CAT	Points		X ✓	Sewage	CAT	Points		X ✓					
		Max	Min				Max	Min						
1. Safe; Approved Source	I				23. Sewage in Establishment	I								
2. Adulterated, Container, Labeled, Dispensed	II	10	5		24. Approved Sewage System	III	15	8						
Personnel					Plumbing									
3. Disease Control; Personal Hygiene	I				25. Installation; Maintained	III	4	2						
4. Tobacco, Clothes, Hair Restraints	II	8	6		26. No Cross-Connection; Back Siphonage	I								
Food Protection					Toilet and Handwashing Facilities									
5. Food Handling Techniques	I				27. Approved; Accessible	I								
6. Protected from Contamination	II	10	5	X	28. Constructed; Maintained; Number	III	4	2						
7. Storage Practices; Approved Containers	II	10	5	X	29. Clean; Proper Supplies Provided	II	10	5						
Temperature Control					Garbage and Refuse Disposal									
8. Enough Facilities to Maintain Food Temp	I				30. Containers, Covered, Number, Other	III	8	4						
9. Foods Rapidly Cooled; Held and Displayed	I				31. Storage Area; Clean, Construction	III	5	3						
10. Food Cooked to Proper Temperature	I				Physical Facilities									
11. Foods Rapidly Reheated; Properly Thawed	I				32. Floors, Walls, Ceilings	III	6	3						
Equipment and Utensils					33. Lighting; Fixtures Shielded	III	6	3						
12. Dishwash Facilities Acceptable, Operational	I				34. Ventilation; Sufficient, Maintained, Clean	III	8	4	X					
13. Designed, Constructed, Installed, Located	III	6	3		35. Personnel Facilities Provided, Used	III	2							
14. Food Contact Surfaces Clean; Procedure	II	15	8		Other Operations									
15. Approved Material; Maintained	II	6	3		36. Toxic Materials, Storage, Use, Label	I								
16. Testing Equipment Provided (Thermometer)	II	5	3		37. Roaches, Flies, Rodents	III	15	8						
17. Cloths; Clean, Properly Stored, Used	II	4	2		38. Proper Cleaning Methods Used	III	2							
18. Non-Food Contact Surfaces	III	15	8		39. Authorized Personnel, Animal Control	II	5	2						
19. Storage; Handling Procedures	II	6	3		40. Inspection Report, Choking Poster, Permit Posted; Linen, Laundry	III	2							
20. Single Service Articles	II	6	3		41. Approved Area For Food Service Operation	III	2							
Water					The following Category I items were corrected at the time of the inspection: Category II # 7 corrected on site									
21. Approved Source; System Operational	I													
22. Hot and Cold Water as Required	II	5	2											
Category II: Correct within 72 hours 6.a. Frozen food items in torn open bags and/or fallen out into chest freezer. Keep bags rolled shut. b. Scoop handle flat in bulk sugar. Keep up and out of sugar. 7. Items noted on floor in walk-in cooler, freezer, and in kitchen area. Need to be stored 6" above floor at all times. Category III: Correct before next routine inspection 34. Cleaning is needed of vent fan covers in walk-in cooler unit.														
Discussed with/Title Paul Huang -					Inspected By/Title:									